

DINNERLY



Feed-A-Crowd Red Pesto Pasta:

Same Meal Price, Double the Portions!



30 minutes



2 Servings

Want more bang for your buck? Serve up double the portions with our new Feed A Crowd recipes. We've added more hearty ingredients like filling carbs and veggies to satisfy hungry tummies. If you're on a 2-person plan, these recipes make 4 portions; on a 4-person plan, they make 8 portions.

WHAT WE SEND

- 1 onion
- 2 red capsicums
- 50g parmesan ⁷
- 500g tagliatelle pasta ¹
- 150g red pesto ^{7,15}
- 400g diced tomatoes

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 2 garlic cloves
- 1 tbs olive oil
- 2 tsp sugar

TOOLS

- large saucepan with lid
- fine grater
- large deep frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Milk (7), Tree Nuts (15). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 710kcal, Fat 31.0g, Carbs 84.2g, Proteins 19.4g



1. Prep ingredients

Bring a large saucepan of salted water to the boil for the pasta. Finely chop the **onion**. Cut the **capsicums** into 2cm chunks. Crush or finely chop **2 garlic cloves**. Finely grate the **parmesan**.



2. Cook pasta

Cook **three-quarters of the pasta*** in the pan of boiling water for 8 mins or until al dente. Reserve **250ml (1 cup) cooking water**, then drain the pasta. Return to the pan and cover to keep warm.



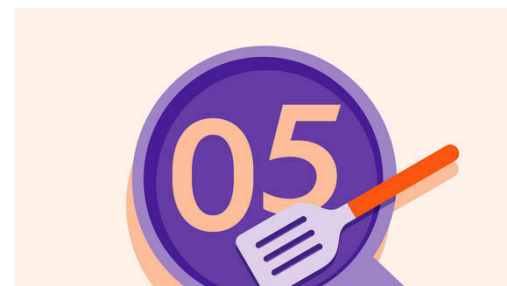
3. Saute veggies

Meanwhile, heat **1 tbs olive oil** in a large deep frypan over medium heat. Cook the **onion, capsicum** and **garlic**, stirring occasionally, for 5-6 mins until the onion is softened. Add the **red pesto** and cook, stirring, for 1 min or until fragrant.



4. Simmer sauce

Add the **tomatoes, reserved cooking water** and **2 tsp sugar** to the veggies and bring to the boil. Reduce the heat to medium and cook, stirring occasionally, for 8-9 mins until slightly thickened. Taste, then season with **salt and pepper**. Remove the pan from the heat.



5. Serve up

Add the **sauce** to the **pasta** (see Feed A Crowd) and toss to combine. Scatter over the **parmesan** and enjoy!



6. Feed A Crowd

Is your pasta sticking? Drizzle with a little olive oil and toss to loosen before serving.